



FESTIVE BUFFET MENU 80 €

CANAPES

WHIPPED GOAT CHEESE

rye bread crisp, pear confit

TIGER PRAWN

mango – chilli salsa

SMOKED DUCK BREAST

orange marmalade, Brioche bread crisp

SALADS

LETTUCE SALAD

mixed lettuce leaves, tomatoes, cucumbers, carrots, avocado,
pine nuts, balsamic cream, extra virgin olive oil

ROMAINE LETTUCE SALAD

fried tiger prawns, anchovy aioli sauce,
bread toast, hard cheese

DUCK MEAT SALAD

pulled Peking duck meat, mixed lettuce leaves, mango, cherry tomato,
lime – sesame oil sauce

APPETIZERS

DELICACY CHEESES

cloudberry jam, grapes, breadsticks, roasted nuts

FISH PLATTER

lightly salted salmon fillet, Matje herring, mackerel

ANTIPASTI

Bresaola air-dried beef, Salami sausage, Prosciutto ham, Bocconcini mozzarella cheese balls,
grilled pepper, pickled artichokes, dried tomatoes, Focaccia bread

MAIN COURSES

SEA BASS FILLET

tiger prawns, asparagus,
Béarnaise sauce

VENISON CHOP

boiled - fried potatoes, dried cherry tomatoes,
green pepper sauce

DESSERTS

`RED VELVET` cake with raspberries

`PAVLOVA` with pastry cream

LEMON tart

BEVERAGES

chilled still water, coffee or tea selection

Price per person with VAT Tax. Menu for groups from 20 guests. 10% service charge



FESTIVE BUFFET MENU 70 €

CANAPES

`BOCCONCINI MOZZARELLA`

`Focaccia` bread, basil pesto, tomatoes

SALMON FILLET

rya bread, trout caviar, whipped cream cheese with `Prosecco`

ROAST BEEF

sweet and sour bread, whipped cream with horseradish

SALADS

LETTUCE SALAD

mixed lettuce leaves, tomatoes, cucumbers, carrots, avocado,
pine nuts, balsamic cream, extra virgin olive oil

SMOKED SALMON SALAD

potatoes, capers, creamy dill sauce

GRILLED CHICKEN SALAD

broad beans, lemon and thyme sauce

APPETIZERS

ROASTED BEETS

fresh cheese mousse, Balsamico reduction, orange peels

LIGHTLY SALTED SALMON FILLET

fennel, orange

SLOW COOKED DUCK BREAST

citrus fillets, hazelnut, arugula

MAIN COURSES

OVEN BAKED COD FILLET

baby carrots, butter beans,
spinach & white wine sauce

DUCK LEG CONFIT

root vegetables,
cherry Demi - glace sauce

DESSERTS

CARROT CAKE

RASPBERRY YOGHURT CAKE

FRUIT SALAD

BEVERAGES

chilled still water, coffee or tea selection

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